

Gulf Cooperation Council

👉 EDICT OF GOVERNMENT 👈

In order to promote public education and public safety, equal justice for all, a better informed citizenry, the rule of law, world trade and world peace, this legal document is hereby made available on a noncommercial basis, as it is the right of all humans to know and speak the laws that govern them.

GSO 2054 (2009) (English): BOUILLONS AND CONSOMMES
(Draft Standard)



BLANK PAGE



STANDARDIZATION ORGANIZATION FOR G.C.C (GSO)

مشروع: نهائي

GSO 5/FDS..... /2009

BOUILLONS AND CONSOMMES

إعداد

اللجنة الفنية الخليجية لقطاع مواصفات المنتجات

Foreword

Standardization Organization for GCC (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulation through specialized technical committees (TCs).

GSO through the technical program of committee TC No 5 " The Gulf Technical Committee for Food and Agricultural Standards Products" has prepared this Standard . The Draft Standard has been prepared by (**KINGDOM OF SAUDI ARABIA**)

The draft Standard has been prepared based on relevant ADMO, International and National foreign Standards and references.

by This standard has been approved as Gulf (Standard / Technical Regulation) GSO Board of Directors in its meeting No..../..... held on / / H , / / G

BOUILLONS AND CONSOMMES

Date of GSO Board of Directors' Approval :
Issuing Status :

BOUILLONS AND CONSOMMES

1- SCOPE

This Gulf standard is concerned with meat bouillons, consommés and similar product named by other culinary terms intended for direct consumption.

2- COMPLEMENTARY REFERENCES

- 2.1 GSO 9 "Labeling of Prepackaged Foods".
- 2.2 GSO 592 "Method of Sampling for Meat and Meat Products".
- 2.3 GSO 20 "Method for Determination of Contaminating Metallic Elements in Foodstuffs".
- 2.4 GSO 21 "Hygienic Regulations for Food Plant and their Personnel".
- 2.5 GSO 87 "Meat and Meat Products – Determination of Nitrogen Content – Reference Method".
- 2.6 GSO 88 "Meat and Meat Products – Determination of Chloride Content" (Reference Method) .
- 2.8 GSO ... "Hermetically Sealed Round Tin Cans Used for Canning Foodstuffs ".
- 2.9 GSO .. "Meat and Meat Products – Determination of Creative Content".

3- DEFINITIONS

- 3.1 **Bouillons and consommés:** Thin clear liquid obtained either by cooking of suitable protein-rich substances or their extract and/or hydrolysates with water with or without the addition of seasoning and/or flavouring substances, edible fats, sodium chloride, species and their natural extracts or other foodstuffs to improve their taste and such additives that permitted in this standard or by reconstitution of an equivalent mixture of dehydrated ingredients according to the directions for use. They are in the following forms:-
 - 3.1.1 Ready-to-eat bouillons and consommés: Products intended to be consumed as presented with or without heating.
 - 3.1.2 Condensed and concentrated bouillons and consommés: Liquid or semi-liquid product or paste like products which became in a ready-to-eat form (3.1.1) after the addition of water according to the directions for use.
 - 3.1.3 Dehydrated bouillons and consommés: Dry products which become in a ready-to-eat form (3.1.1), after reconstitution with water according to the directions for use.
- 3.2 **Meat bouillon and meat consommés:** Bouillons and consommé (3.1) prepared by using meat and/or meat extracts with or without the use of other meats or meat extracts than those of bovine origin.

- 3.3 Poultry bouillon:** Bouillons (3.1) prepared by using poultry meat, raw eviscerated carcasses or meat extracts of poultry origin.

4- CHARACTERISTICS

The following requirements shall be met in bouillons and consommés:-

- 4.1 The product shall be completely free from pork products or its derivatives.
- 4.2 All raw materials shall be of high quality and shall comply with the related Saudi standards.
- 4.3 The product shall be processed in hygienic plants complied with GSO Standard No. 21 "Hygienic Regulations for Food Plants and their Personnel".
- 4.4 The product shall be free from objectionable matter according to good manufacturing practice.
- 4.5 The following requirements shall be met in the product when prepared ready for consumption in accordance with directions for use.
 - 4.5.1 Meat bouillons and meat consommé
 - 4.5.1.1 Meat bouillons
 - 4.5.1.1.1 The beef content expressed as fresh meat shall not be less than 10 g or not less than 0.67 g per litre when expressed as beef extract.
 - 4.5.1.1.2 Sodium chloride shall not be more than 12.5 g per litre.
 - 4.5.2 Meat consommés
 - 4.5.2.1 Beef content expressed as fresh meat shall not be less than 15 g per litre or not less than 1 g per litre when expressed as beef extract.
 - 4.5.2.2 Sodium chloride shall not be more than 12.5 mg per litre.
 - 4.5.3 Poultry bouillons
 - 4.5.3.1 The total nitrogen shall not be less than 100 mg per litre.
 - 4.5.3.2 Sodium chloride shall not be more than 12.5 g per litre.
 - 4.5.4 Other bouillons
 - 4.5.4.1 The total nitrogen shall not be less than 200 mg per litre.
 - 4.5.4.2 Amino nitrogen shall not be less than 120 mg per litre.
 - 4.5.4.3 Sodium chloride shall not be more than 12.5 g per litre.

- 4.6 Toxic elements shall not exceed the following:
- Lead
 - Lead in dry products as sold 1 p.p.m.
 - Lead in dry products as sold 0.5 p.p.m.
 - Tin 150 p.p.m.
- 4.7 The microbiological limits shall be according to GSO No. “Microbiological Criteria for Foods – Part 1” which will be approved by GSO.
- 4.8 Food Additives
- The following food additives are permitted in bouillons and consommés with the restrictions stated below on a basis of the ready-to-eat product (as maximum level):-
- 4.8.1 Acids, bases and salts
 - 4.8.1.1 Acetic acid and its potassium and sodium salts
 - 4.8.1.2 Citric acid and its potassium and sodium salts Limited by GMP
 - 4.8.1.3 dl – Lactic acid and its potassium and sodium salts
 - 4.8.1.4 L(+) tartaric acid and its potassium and sodium salts 250 mg/kg
 - 4.8.1.5 Monophosphate, potassium, sodium 1000 mg/kg (sum of
 - 4.8.1.6 Diphosphate, potassium, sodium phosphates expressed as P₂O₅)
 - 4.8.1.7 Triphosphate, potassium, sodium expressed as P₂O₅
 - 4.8.1.8 Polyphosphate, potassium, sodium
 - 4.8.2 Anti-caking agents (in dehydrated products only)
 - 4.8.2.1 Silicon dioxide amorphous 15 g/kg on dry matter
 - 4.8.2.2 Stearate, aluminium, calcium, magnesium singly or in combination
 - 4.8.2.3 Calcium phosphate
 - 4.8.3 Anti-foaming agents
 - 4.8.3.1 Dimethyl polysiloxane 10 mg/kg

4.8.4	Antioxidants and antioxidant synergists	
4.8.4.1	L-ascorbic acid	1000 mg/kg singly
4.8.4.2	Ascorbate, calcium	or in combination
4.8.4.3	Ascorbate,	(calculated as
4.8.4.4	Ascorbate,	ascorbic acid)
4.8.4.5	Alpha tocopherols	
4.8.4.6	Tocopherols, mixed concentrate	50 mg/kg, singly or in combination
4.8.5	Colours	
4.8.5.1	Annato extracts (CI Natural Orange 4)	150 mg/kg
4.8.5.2	Canthaxanthine (xanthophylls)	30 mg/kg
4.8.5.3	Caramel colour (made by ammonium sulphite process)	3000 mg/kg
4.8.5.4	Caramel colour (not made by ammonia process)	Limited by GMP
4.8.5.5	Beta-apo-8-carotenal	200 mg/kg, singly
4.8.5.6	Beta-apo-8-carotinic acid,	or in combination
4.8.5.7	methyl and ethyl esters	
4.8.5.8	Beta-carotene	
4.8.5.9	Chlorophyll copper complex	400 mg/kg
4.8.5.10	Curcumin	50 mg/kg
4.8.5.11	Riboflavine	200 mg/kg
4.8.6	Emulsifiers, stabilizers, thickening agents	
4.8.6.1	Agar	Limited by GMP
4.8.6.2	Alginates, potassium and sodium	3000 mg/kg
4.8.6.3	Cellulose, sodium carboxy-methyl	4000 mg/kg
4.8.6.4	Carageenan (including Furcellaran)	5000 mg/kg
4.8.6.5	Lecithin	
4.8.6.6	Mono- and diglycerides of fatty acids	
4.8.6.7	Modified starches:	
	- Monostarch phosphate	
	- Distarch phosphate	

	- Phosphated distarch phosphate	
	- Acetylated distarch phosphate	
	- Acetylated distarch adepate	
	- Starch acetate	Limited by GMP
	- Hydroxypropyl starch	
	- White or yellow dextrans	
	roasted starches	
	- Acid treated starches	
	- Bleached starches	
	- Enzyme treated starches	
	- Oxidized starches	
4.8.6.8	Pectin (not amidated)	
4.8.6.9	Carob bean gum	Limited by GMP
4.8.6.10	Guar gum	
4.8.6.11	Xanthan gum	3000 mg/kg
4.8.7	Flavours	
4.8.7.1	Natural flavours and flavouring substances and nature-identical flavouring substances allowable according to Saudi standards	Limited by GMP
4.8.7.2	Artificial flavouring substances allowable according to Saudi standards	Limited by GMP
4.8.8	Flavour enhancers	
4.8.8.1	1-Glutamic acid and calcium, potassium and sodium salts	10 g/kg singly or in combination
4.8.8.2	Inosonic acid and sodium and potassium salts	
4.8.8.3	Guanylic acid and sodium and potassium salt	Limited by GMP
4.8.8.4	Sulphur dioxide (as residual amount from the raw materials only)	20 mg/litre

5- SAMPLING

Samples shall be taken according to GSO No. 31 “Method of Sampling for Meat and Meat Products”.

6- METHODS OF TESTING AND TESTS

6.1 Methods of testing

- Determination of total nitrogen shall be carried out according to GSO No. 504 “Meat and Meat Products – Determination of Nitrogen Content – Reference Method”.
- Determination of amino nitrogen shall be carried out according to Saudi standard concerning with determination of amino nitrogen in meat and meat products which will be approved by GSO.
- Determination of sodium chloride shall be carried out according to GSO No. 505 “Meat and Meat Products – Determination of Chloride Content”.
- Determination of lead and tin contents shall be carried out according to GSO No. 132 “Method for Determination of Contaminating Elements in Foodstuffs”.
- Determination of creatinine shall be carried out according to GSO standard concerning with determination of creatinine in meat and meat products which will be approved by GSO.

6.2 Tests

Tests shall be carried out in the representative samples drawn according to item (5) to determine its compliance with the items of this standard.

7- PACKAGING, TRANSPORTATION AND STORAGE

The following requirements shall be considered during packaging, transportation and storage.

7.1 Packaging

- 7.1.1 The product shall be packed in suitable containers which will safeguard the product quality and safety.
- 7.1.2 When using tin cans they shall have a suitable enamel and shall comply with GSO Standard No. ... “Hermetically Sealed Round Tin Cans used for Canning Foodstuffs”.
- 7.1.3 In case of dry bouillons and consommés containers shall be as full as practicable without impairment of quality and not to deceive the consumer.
- 7.1.4 In case of ready-to-eat bouillons and consommés the fill of the container shall be not less than 90% of the water capacity of the container.

7.2 Transportation

The product shall be transported in a suitable means of transport in a way that preserves the product quality from mechanical spoilage and contamination.

7.3 Storage

The product shall be stored in a well ventilated stores.

8- LABELLING

Without prejudice to what has been mentioned in the GSO Standard No. 9 “Labelling of Prepackaged Foods” and GSO Standard No. 150 “Expiration Periods for Food Products”, the following information shall be stated on the label:

8.1 Name of the product as follows:

- “Meat bouillons” if the product complies with the appropriate requirement as contained in item 4.5.1.
- “Beef bouillon” if the product complies with the appropriate requirement as contained in item 4.5.1, and the total creatinine content is derived from beef.
- “Meat consommé” if the product complies with appropriate requirement as contained in item 4.5.2.
- “Beef consommé” if the product complies with appropriate requirement as contained in item 4.5.2 and the total creatinine content is derived from beef.
- “Poultry bouillon” if the product complies with the appropriate requirement as contained in item 4.5.4.
- “Other bouillons” if the product complies with the appropriate requirements contained in item 4.5.4.

8.2 Directions for the preparation of the product to be ready-to-eat.**8.3 The volume of the product as ready-to-eat when prepared in accordance with directions for use.**

- Bovine - بقري
- Bouillon - مرق
- Consomme - مرق
- Antioxidants Synergists - مساعدات مضادات الأكسدة
- Flavour enhancers - محسنات النكهة

REFERENCES

-المراجع

Main References

المراجع الرئيسية

- Codex Alimentarius Commission
CAC 117-1981
Codex Standard for Bouillons
and Consommés

- مواصفة لجنة دستور الأغذية
رقم ١١٧-١٩٨١م
الشوربات والمرق

- Association Internationale De Industrie
Des Bouillons Et Pottages (AIIBP), 1990
“Code of Practice for Bouillons and
Consommés”.

- المواصفة الدولية لمصنعي الشوربات
والمرق ١٩٩٠
دستور الممارسة العملية للشوربات والمرق"